



Butter Tart Squares

Introduction

Butter Tart Squares are a delightful dessert that captures the essence of traditional butter tarts in a convenient, sliceable form. This sweet treat features a rich buttery filling, a crumbly crust, and can be easily prepared for gatherings or family dinners. Perfect for those who love the classic flavors but prefer a less messy option, these squares are sure to become a favorite.

Detailed Ingredients with measures

For the crust:

- all-purpose flour: 1 1/2 cups
- brown sugar: 1/3 cup
- salt: 1/4 teaspoon
- unsalted butter: 1/2 cup, melted

For the filling:

- brown sugar: 1 cup
- corn syrup: 2/3 cup
- unsalted butter: 1/4 cup, melted
- eggs: 2 large
- vanilla extract: 1 teaspoon
- pecans or raisins (optional): 1 cup

Prep Time

The preparation time for Butter Tart Squares is approximately 15 to 20 minutes, making them a quick and easy dessert option. This allows you to get the crust prepped and the filling ready to bake without spending too much

time in the kitchen.

Cook Time, Total Time, Yield

The cook time for these squares is around 30 to 35 minutes. When combined with the prep time, the total time from start to finish is approximately 50 to 55 minutes. This recipe yields about 16 squares, making it perfect for sharing with friends and family or enjoying throughout the week.



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Detailed Directions and Instructions

Step 1: Prepare the Base

Preheat your oven to 350°F (175°C). Grease a 9×9-inch baking pan or line it with parchment paper for easy removal. In a mixing bowl, combine flour, powdered sugar, and melted butter until the mixture is crumbly and holds together. Press this mixture evenly into the bottom of the prepared pan.

Step 2: Pre-Bake the Crust

Place the crust in the preheated oven and bake for 15 minutes, or until the edges are lightly golden.

Step 3: Make the Filling

In a separate bowl, whisk together eggs, brown sugar, maple syrup, vanilla extract, and salt until the mixture is smooth and well combined.

Step 4: Add the Filling to the Crust

Once the crust has pre-baked, remove it from the oven. Pour the prepared filling over the hot crust, spreading it evenly.

Step 5: Bake the Squares

Return the pan to the oven and bake for an additional 25-30 minutes or until the filling is set and the top is bubbling slightly. You may use a toothpick inserted into the center to check for doneness; it should come out mostly clean.

Step 6: Cool the Squares

Remove the pan from the oven and allow the butter tart squares to cool completely in the pan on a wire rack before slicing into squares.

Step 7: Serve

Once cooled, cut into squares and serve. Enjoy your delicious butter tart squares!

Notes**Note 1: Butter Temperature**

Ensure that the butter you use is melted and slightly cooled to avoid cooking the eggs in the filling.

Note 2: Storage

Store any leftover squares in an airtight container at room temperature for up to 3 days or refrigerate for longer freshness.

Note 3: Variation

Feel free to add chopped nuts or raisins to the filling for added texture and flavor.



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Cook techniques

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